# DR. BROWDER'S

# FAMILY ALMANAC!

ON A NEW PLAN, FOR



[Common Wild or Indian Turnip.]

### BOSTON:

PUBLISHED BY WILLIAM A. EGERY, AND MAY BE OBTAINED OF THE SELLING AGENTS OF Browder's Sirup of Indian Turnip.

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### Eclipses in the Year 1847.

There will be two Eclipses of the Sun, and two of the moon this year.

1. There will be an Eclipse of the Moon at the time of her full on Wednesday, March 31st, in the afternoon, invisible in America.

2. There will be an Eclipse of the Son on Thursday, April 15th, at the

time of New Moon in the Morning, invisible in America.

3. There will be an Eclipse of the Moon on Friday, Sept. 24th, at the time of Full Moon in the Morning, invisible east of the Rocky Mountains.

of Full Moon in the Morning, invisible east of the Rocky Mountains.

4. There will be an Eclipse of the Sun on Saturday, Oct. 9th, at the time of New Moon in the morning, invisible in America excepting in the north eastern coast of Greenland.

MORNING STAR. Venus will be Evening Star until Oct. 3d, then Morning Star till July 22d, 1848.

# CONSUMPTION, ITS CAUSES AND ITS CURE.

This fatal disease has justly been regarded as the hydra-headed monster, let loose to prey upon the human species. Hence, in proportion to its fatality, and the dread which its inception always inspires, have been the efforts of medical men to ascertain its causes, and arrest, if possible, its deadly progress. Nor has the matter been confined entirely to the educated medical profession. Ignorant quacks and pretending charlatans have taken advantage of the panic with which the community have been seized, in view of its fearful ravages, and flooded the country with nostrums, each of which is said to be a specific remedy for this direful malady in any and all of its various stages. They do not even pretend, however, to give the causes of the disease, or the rationale of their treatment. We however, ask the blind credulity of no individual; but will state some of the causes, with a recommendation of what we are satisfied is the best remedy in use for this disease, and leave each one to judge for himself.

Climate, food, natural conformation, &c., have been regarded as the primary causes of consumption; they are, however, but the *predisposing* causes—the *proximate* cause being the deposition of insoluble matter in the delicate organization of the lungs. Small lungs, congenital, or hereditary, are one of the most frequent predisposing causes of consumption, and under any

circumstances, where a great amount of animal heat must be generated, or laborious exertions engaged in, such an organization favors the deposition of insoluble matter in the lungs. Such deposit, however small, produces irritation which induces inflammation,—the inflammatory action continuing, fresh matter is deposited around the primary nucleus. These bodies serve as irritants to the adjacent parts. They inflame and secrete purulent matter, which infiltrates the substance of the tubercle, and causes its softening;—finally, death puts an end to the unequal struggle between an organization unfitted for its amount of function, and the causes demanding a full performance of it. The lungs not only oxygenize the blood and prepare it for circulation through the system; but, in common with the skin, digestive, and other organs, are exhalants, by which the effete, or waste matter is eliminated from the body. Hence it is obvious that disease in one organ concerned with others in the performance of similar functions, must be attended with a deranged function of all. If, for example, there be, as in the exanthemata, or eruptive diseases, deranged function of the skin, there is an unvarying tendency to congestion, and inflammation of the lungs, arising from the increased function they are compelled to perform, owing to the deranged condition of the cutaneous surface.

In fevers, also, the capillary changes being especially altered, there is a constant disposition to affections of the lungs, owing to the capillary disturbance. So, likewise, if the liver be disordered, it will be incapable of supplying the necessary amount of carbon, (properly prepared) to keep up the animal heat of the system.

The lungs will, therefore, either contain an insufficient amount of carbon, or the whole function of supplying the animal temperature will devolve exclusively upon them. Such condition from their over action, will prove a source, not of irritation only, but induce an increased waste of the pulmonary tissue, in conse-

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quence of which there will inevitably be a predisposi-

tion to tuberculous deposit.

Every judicious physician in the treatment of disease, first endeavors to ascertain the cause of the disease, and pathological condition of the system, before deciding upon the course of treatment to be adopted; nor is there any necessity in ordinary cases, of concealing either the one, or the other from his patient, so far

as he is capable of comprehending them.

The causes of consumption, then, and the character of treatment, may summarily be stated as follows .-1st. Lime is the exciting cause of tubercle, arising from its abundant introduction into the circulation. through the food we take, &c. 2d. That climate. food, occupation, habits, and natural conformation, are predisposing causes. 3d. These predisposing causes act by setting up irritation, and increased local function in the lungs. 4th. That in order to diminish the amount of function in one organ, engaged with others in the performance of the same function, it is essential to withdraw the predisposing cause, by increasing the action of the co-operating organs.— Hence the importance of resorting to hygienic measures, such as the use of cold, or warm baths, (as the constitution will allow) and free and lengthened exercise in the open air. These in themselves, however, are insufficient, even in the incipient stages of the disease, to effect a cure. Hence the importance of resorting to timely medicinal agents. And among all the articles in the Materia Medica, there is none possessing a greater reputation, or more justly celebrated in diseases of the throat, bronchial tubes, and lungs, than the Arum Triphyllum, or Indian Turnip. of which, with other ingredients, equally efficacious, a compound has been formed by Dr. Jonathan Browder, for the relief of pulmonary complaints, and diseases arising from imperfect, or deranged action of the liver and digestive organs, which needs only to be tried by the afflicted, to be duly appreciated.

Full Moon, 1 d. 9 h. 58 m. M. New\_Moon, 16 d. 8 h. 1 m. E. First Quarter, 23 d. 11 h. 34 m, M. Full Moon, 31 d. 3h. 45 m. E.



1	ull	TAT	.00.	1,	21	a.	on.	45 m.	E.		
of M.	D. of W'k	R h	ises m.	h.	Sets.	Ri h.	ses m.			W. ston.	
1	Fri	17	32	4	36	Ri	ses	breast	11	14	WEDDING CAKE. 3
2	Sat	7	32	4	36	6	8	breast	11	58	lbs. flour, 24 lbs. butter.
3	C	7	32	4	37	7	6	heart	Ev	38	2 lbs. sugar, 1 pint of mo- lasses, 27 eggs, 1 lb. cit-
4	Mo	7	32	4	38	8		heart	1	13	ron, 2 lbs. rai-ins (stoned
5	Tu	7	32	4	39	9	1	bowels	1	48	and cut in pieces,) 2 lbs. English currants, 2 pine
6	W	7	32	4	40	9	58	bowels	2	21	of cream (sweet or a little
7	Th	7	32					bowels			sour,) 2 tea-poonfuls of salæratus.
8	Fri	7	32	4	42	11	53	reins	3	33	Separate the yolks from the whites as you break
9	Sat				43		orn	reins	4	10	the eggs, and put then
10	C	7	31	4	44	0	51	secrets	4	52	in different dishes. Rolline sugar, then beat in
11	Mo	7	31	4	46			secrets		50	thoroughly with the yolks:
12	Tu	7	31	4	47	2		secrets		2	then add the butter, pre- viously beaten some, and
13	W				48			thighs	8	15	part of the flour, and bear it again, then let it stand
14	Th	7	30	4	49			thighs	9	25	and rise, while you whin
15	Fri	7			50			knees	10	19	froth, which can be don
16	Sat	7	29			Se	ts.	knees	11	9	with two forks or two
17		7			52	6	6	legs	11	55	quills, using the feather end, quicker than with a
18	Mo	7			54			legs	Mo	rn	spoon. As soon as the
19		7			55			feet	0	41	whites are wholly froth which may be known by
20	W	7	27					feet	1	25	their not slipping on the
21	Th	7	26	1	57	10	57	head	2	09	add them to the previous
22	Fri	7	26	4	59			head		55	mixture, and also add the fruit, cream, and most of
23	Sat	7	25			0		neck			the flour, reserving a little
24		7	24		1	1		neck		31	to put in after the salæ- ratus, which should be
25		7	23		2			arms		28	dissolved in a little warm
26'		7	22		4			arms		1	water and put in a few minutes before the cake
		7		5	5	4		arms		56	goes into the oven. Sea- son it high with cloves,
28		7	21		6	5		breast			cinnamon, and nutmeg.
29]		7	20		8			breast	10	1-	if the eggs are very large the cake may require a
30 8		7	19	-	9			heart	11		little more flour than by
310			18					heart		46	weight as given, to make
		-11	-			017	77			-	The state of the s



Third Quarter, 8 d. 8 h. 55 m. M. New Moon, 15 d. 6 h. 42 m. M. First Quarter, 21 d. 11 h. 15 m. E.

D.	D.		SU	N		Mo	on	Moon's		W. ston.	
of M.	of Wy.		ses d		m.	Ris		Place.	h.	m.	
	Mo	7	17	5	12	6	52	heart	Ev	22	1
2	Tu	7	16					bowels	0	55	
	W	7			14			bowels		26	V
	Th	6			16			reins		56	V
-	Fri	7						reins		28	To S
	Sat	7	11	5	18	11		reins		59	a
	C	7	10					secrets		34	0
	Mo	7			21			secrets		11	1
	Tu	7						thighs		58	S
10	W	7			23			thighs	6	3	a
11	Th	7			25	3		knees	7		1/2 1/2
	Fri	7	4					knees	8	47	1
	Sat	7	2					knees	9	58	1
14		7			29			legs	10	49	
	Mo	7				Se	ts.	legs	11		1 0
16	Tu	6			31			feet	Mo		I
	W	6	57	5	33	8	37	feet		24	
18	Th	6	55	5	34	9	50	head	1	8	b
	Fri	6	54	5	35	11	0	head	1	52	00
20	Sat	6					rn	neck	2	35	T
21	C	6			38			neck		19	e
	Mo	6			39		9	arms	4	3	t
23	Tu	6	48	5	40	2		arms		54	1
	W	6						breast	6	1	0.
25	Th	6						breast		27	1
26	Fri	6	43	5	44	4		heart		48	0.
27	Sat	6	42	5	45	5		heart	9	59	1
28	C							heart	10	45	1
	than							rough the	-	1	11

vill not fall to the lower art. If the flour be dried nd then cooled the cake vill be lighter. If you wish the cake to loo' lack, scorch the flour nghly before using, and Iso add allspice with the ther seasoning. The citon should be cut in this lices. The currents lices. vashed in several waters nd then dried, and this hould always be done a ay or two previous to naking the cake, as it akes much time. Bake he loaves a little morvould wheat-bread of the ame size.

RECEIPTS.

Fer Prosting. Take the whites of 12 eggs beat them to a perfectfooth, add one ounce of starch, half an ounce of white gum trable, and fine powdered white sugarough to make it very thick. Spread it on with a little warm and it will cut handsomely. Add asmall quantity of rose water or essence of lemma to flavor it, before spreading. 12 white will frost three large loaves. A very fine saw to cut through thick frosting, is better than than a

knife, then slip a sharp knife through the cake.

COMPOSITION CARE. One lb. flour, one of sugar, half a lb. of butter, half a pint of cream, 7 eggs. Raisons, citron, and spices to suit the taste.

Full Moon, 1 d. 10 h. 25 m. E. New Moon, 16 d. 4 h. 27 m. E. First Quarter, 23 d. 0 h. 57 m. E. Full Moon, 31 d. 4 h. 33 m. E.



							h. 33 m			The state of the s
March of Street		sises m.			S	oon ets.	Moon's Place.	P	I. Woston	RECEIPTS.
1 M 2 T	1 6		5	19	Ri	ses	bowels	12	0	Six lbs. flour, 3 lbs. sugar
3 W 4 T 5 F <sub>1</sub>	1 6	35 33 32	5 :	51	8	34	bowels reins reins	EX 1	1	gills yeast, 3 pints sweet milk, 1 oz. cinnamon.— Fruit and other spices
6 Sa	t 6		5	54	10	30	secrets	2	1	Rub the flour and but- ter together, then mix with the milk and yeast,
8 M 9 To	1 6	25	5 5	56	Mo 0	orn 25	secrets thighs	3	3 41	and let it rise. Then add the other articles and let it rise light again, in the same pans you bake
10 W 11 Tl 12 Fr	1 6	23 22 20	6	0 1	1 2 3	15	thighs knees knees	5 6	26	SPONGE CARE. One lb of sugar, \$\frac{2}{3}\text{ lb flour, 10}
13 Sa 14 C	6	18	6	23	3 4	51 33	legs legs	8 9	15 32	eggs. Beat the whites separately and the yolks and sugar together; then mix quick, add a little
15 M 16 Tu	6	15 13 11	-	4 6 7	Set	ts	feet feet head	11	28 16 orn	lemon or nutmeg, and bake in square cornered tins about 20 or 30 min- utes.
18 Tl 19 Fr	6	10 8	6	8 9	8	38	head neck	0	1 45	ANOTHER. 3 cups of sugar, 3 of flour, 10 eggs. Make as above.
20 Sa 21 C 22 Me	6	6 4 3	6 1	1	11	57	neck arms		29	CUP CAKE. 1 cup of butter, 2 sugar, 3 flour, 4 eggs, ½ teaspoonful salæratus. A cup of cream
23 Tu 24 W	6		6 1	4	0	52	arms breast breast	3	54 39 29	makes it lighter and more simple.  Bread Cake. 1 pint
25 Th 26 Fri	5 5	57 56	6 1 6 1	6	2 3	23	breast heart	6	30 52	wheat dough, I cup sugar, I of butter, 3 eggs, a little salæratus, raisins and spi- ces. Mix well, let it rise
27 Sa 28 C 29 Mo	5	54 (52 (50 (50 (50 (50 (50 (50 (50 (50 (50 (50	6 1	9	4	5	heart bowels bowels	9	13 25 18	PLAIN CAKE. 1 cup sugar, 1 cup butter, 1 cup
30 Tu 31 W	5	49	3 2	1	5	2	bowels reins	10	57	sweet milk, 1 small tea- spoon salæratus, flour enough to mix soft, bake quick.
AND REPORTED IN	-	WAL DO	-	-	-	-	Annual Property	COC MI	-	

Third Quarter, 8 d. 10 h. 42 m. M. New Moon, 15 d. 1 h. 38 m. M. First Quarter, 22 d. 4 h. 25 m. M. 2 m. M.

1	A Comment	3	B	uhie	all de						8 h. 42 m. M
D. of M.	Days of W'k.		ises &	UN k s h.	Sets.	Ris	ses.	Moon's Place.		W. ston.	RECEIPTS.
1	Th	5	45	6	24			reins	12	0	HARD GINGERER
2	Fri	6	43	6	25	8	24	secrets	Ev	32	Four table spoons of
3	Sat	5	42	6	26	9	22	secrets	1	3	l cup sugar, cne cu lasses ½ cup butter,
4	C		40					secrets		33	spoon salæratus, 2 spoons of ginger;
5	Mo							thighs		6	sufficient to knead
6	Tu	5	37	6	29	Mo	rn	thighs		39	roll thin bake 15 minutes.
7	W	5	35	6	30			knees	3	19	BAKER'S GIN
8	Th		33					knees	4	8	BREAD. A piece
9	Fri	5	32	6	33			legs	5	7	um large as a nu pound it, add a
10	Sat		30					legs	6	28	spoonful of saleratu
11			28					feet	7	50	cup butter, 3 cup b
	Mo		27					feet	9	5	cool, then add 2 cup
13	Tu	5	25	6	37	4	20	head	10	4	lasses, beat well toge add what ginger you
14	W		23					head		52	and flour enough to
15	Th	5	22	6	39	Sei	ts	neck		37	stamp it, and bake o
16	Fri	5	20	6	40	8	34	neck	Me		NICE SUGAR GIN
10000	Sat		18		41			arms	0	22	BREAD. Two lbs
18	C	5	17	6	43	10	40	arms	1	8	9 eggs, ½ a teaspo
	Mo	5	.15	6	44	11	33	arms	1	50	salæratus, a tablespo
	Tu	5	14	6	45	Mo	rn	breast	2	32	spice improve it. S
21	W	5	12	6	46	0	19	breast	3	16	thin, bake therough
	Th	5	11	6	47	1	0	heart	4	4	2 teacups sugar, or
	Fri	5			48	1		heart	5	1	butter a triffe of :
	Sat	5	8	6	49	2	7	heart	6	12	ratus, nutmeg and way seeds partly pe
25		5			50	1		bowels		27	ed, flour sufficient to
	Mo	5			51			bowels	8	39	very hard. Bake sl
	Tu	5			53	-	33	reins	9	38	SOFT COOKIES.
	W	5			54			reins	10	19	cups thin cream, or
	Th	5			55			reins	10		buttermilk, 2 cups s 3 eggs, caraway, c
30	Fri	4	59	6	56	Ris	ses	secrets	11	30	mon or nutmeg.
pand	cakes.	I	rop	fro	in a	spoo	n on	buttered	tins,	and t	pake 15 or 20 min.
Busin	THE PROPERTY.	- AUTOM	CHILARICA		-	-	-	8	-	-CHARLES AND AN	A. (

FINGERBREAD e spoons of milk ar, one cup moup butter, 1 fea-æratus, 2 table of ginger; flour to knead well, bake 15 or 20

R'S GINGER-A piece of alas a nutmeg, add a table of saleratus, ½ a r, 3 cup boiling t the mixture add 2 cups mot well together. ginger you like enough to make t smooth, cut in and bake quick

JGAR GINGER-Two lbs flour ugar, 11 butter. a teaspoonful a tablespoon of Caraway and rove it. Spread theroughly.

s. Four eggs, sugar, one of triffe of salcetmeg and caras partly poundufficient to roll smooth, but not . Bake slowly

COOKIES. Two cream, or nice k, 2 cups sugar. araway, cinna-nutmeg. Flour it as thick as

Third Quarter, 7 d. 6 h. 5. m. E. New Moon, 14 d. 10. h. 39. m. M. First Quarter, 21 d. 9. h. 15 m. E. Full Moon, 29. d. 10. h. 2 m. E.



run	11100	n,	29.	a.	10	. h. 2 r	n.	L.	
D. Day		UN			ses.	Moon's		W.	
M. Wik					m	Place.	h.	ston.	
1 Sat	4 58	36	57	8	14	secrets	Ev	3	CRACKER PUDDING.
2 C	4 56	6	58	9	11	thighs	0	36	Three large or four small
3 Mo	4 5	6	59	10	6	thighs	1	9	crackers, pounded, 4 eggs 3 pints of milk, 1 pint of
4 Tu	4 54	7 700	0	10	57	knees	1	43	cream, (or in want of cream, put ½ cup of but-
5 W	4 5%	-	1			knees	2	21	ter, and a little more than
6 Th	4 51		2			knees		5	3 pints of milk,) sugar enough to make it sweet
7 Fri	4 50		3			legs	3	55	as custard, a teaspoon of cinnamon, 4 lb. box rais-
8 Sat	4 49		5			legs	4		ins, and a little salt. Beat
9 C	4 48		6	1		feet	6	8	the eggs and sugar to- gether. Bake 1. or 1 1
10 Mo	4 46		7			feet		25	gether. Bake 1, or 1½ hours. Eat with butter
11 Tu	4 48		8			head		37	or hot sauce.  Bread Pudding. 1
12 W	4 44		9			head	9	36	lb. bread, or biscuit soak-
13 Th	4 43	1000	10	4		neck		27	ed in 1 quart of milk, run it through a sieve or cul-
14 Fri	4 42		11			neck		17	lender; add 7 eggs, and
15 Sat	THE POST					arms	Mo	100	beaten together, 1 lb. but-
16 C	4 40		13			arms	0	4	ter, ½ lb raisins, nutmeg, cinnamon, rose-water to
17 Mo						breast	1	48	suit taste. Bake 3 hour.
18 Tu 19 W	4 38					breast	2	31	Boiled FLOUR Pub-
20 Th						heart	2	13 56	new milk, 9 eggs, put in
21 Fri	4 35					heart	3	41	a bag or tin pudding boil-
22 Sat	4 34		19			bowels		32	er, drop in boiling water and keep steadily boiling
23 C	4 34					bowels		28	la hour. Eat with sweet sauce. Six, or three
24 Mo	4 33		21			reins		37	eggs will answer, by ad-
25 Tu	4 32		13,03000			reins		39	ding a little more flour and salt.
26 W	4 31					reins	8	40	BOILED INDIAN PUD-
27 Th	4 31			3		secrets	9	34	DING. One quart new milk, I or 2 eggs, a little
28 Fri	4 30	100				secrets		16	salt, and Indian meal suf-
29 Sat	4 29					thighs	10		ficient to make a stiff bat- ter. Boil steadily 3 or 4
30 C	4 29			8		thighs		37	hours. Eat with sweet-
31 Mo									ened cream, or butter and molasses.
01/110		-	-	-	-	9	-		THE PERSON NAMED IN COLUMN 2 I
	a5					9			



Third Quarter, 5 d. 11 h. 22 m. E. New Moon, 12 d. 8 h. 8 m. E. First Quarter, 20 d. 2 h. 48 m. E. Full Moon, 28 d. 8 h. 39 m. M.

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	Days		50			Mic		Moon's		W.	RECEIPTS.
of	of W'k				ets.	Ris	es.	Place.	h.	ston.	RECEIPTS.
							_	knees	0	52	ANOTHER BOILED IN-
								knees		29	DIAN PUDDING. Oneqt.
No.						11		legs		11	of sour milk, salæratus
			27					- 0	2	55	enough to sweeten it, 2 spoonfuls molasses, a
			27					legs			little salt, and meal to
								feet		46	make it quite thick. Boil 3 hours.
	C		26					feet		44	BAKED RICK PUD-
			26					head		49	DING. One cup of rice.
8	Tu				32			head	7	1	pints milk, a cup of cream
9	W				33			neck	8	6	or a large spoonful of
10	Th	4	25	7	33	2	45	neck	9	12	butter, 4 eggs, 2 cups sugar, ½ a teaspoon of salt,
11	Fri	4	25	7	34	3	29	arms	10	11	spice to your taste. Bake
12	Sat	4	24	7	34	Se	ts.	arms	11	4	3 of an hour.
13	C	4	24	7	35	8	2	breast	11	50	TAPIOCA PUDDING.
14	Mo	4	24	7	35	8	49	breast	Mo	orn	One cup tapioca, 1 quart new milk, 4 eggs, 6 or 8
15	Tu	4	24	7	36	9	30	breast	0	34	tablespoonfuls of sugar.
	W				36		7	heart	1	15	Wash the tapioca as you would rice, then put part
	Th						39	heart	1	55	of the milk to it and let it soak 2 or 3 hours. Mix
	Fri				37			bowels	2	34	and bake ½ or ¾ of an
	Sat				37		-	bowels	3	15	hour.
20								bowels	3	55	MINUTE PUDDING
	Mo				38			reins	4	41	One quart new milk, take ½ pint of it to mix
					38			reins	100	34	with some flour for thick-
											pour in the thickening,
	W	100			38	1000		secrets	1000		then stir in flour to make
	Th	100			38			secrets	7	40	it thick enough; when nearly done, pour in 2
10000	Fri				38			secrets		42	eggs, previously beaten,
	Sat	1000			38			thighs	9		and some salt. The quicker it is made the
27					38			thighs	10	25	better. Eat with hot
		100						knees	11	11	sauce, or butter and mo-
29	Tu	4	27	7	38	8	25	knees	11	53	
30	W	4	28	7	38	9	8	legs	Ev	36	For Pudding Sauces see several valuable re-
cipe	s on t	hei	next	pa	ge o	fthe	Aln	nanac, in t	he t	able	

Third Quarter, 5 d. 3 h. 58 m. M. New Moon, 12 d. 6 h. 54 m. M. First Quarter, 20 d. 8 h. 8. m. M. Full Moon, 27 d. 5 h. 24 m. E.



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D.	Days	R;		JN B			oon	Moon's		W. ston.	RECEIPTS.
	W'k.						mi.	Prace.	h.	m.	
1	Th	4	28	7	38	9	47	legs	1	18	PUDDING SAUCE.
2	Fri	4	29	7	38	10	23	feet	2	1	Take equal parts of nice
3	Sat							feet	2	46	butter and sugar, mix
4	C	4	30	7	38	11	32	head	3	34	warming, add a little rose
5	Mo							head	4	29	water, make it what form
6	Tu	4	31	7	37	0	8	neck	5	28	nutmeg over it. The
	W	4	32	7	37	0	45	neck	6	34	smooth with sugar, and
8	Th	4	32	7	37	1	27	neck	7	43	then mixed with it, is con- sidered by some an im-
9	Fri	4	33	7	36	3	12	arms	8	54	provement.
10	Sat	4	34	7	36	3	2	arms	9	57	COLD SOFT SAUCE
11		4	34	7	35	3	57	breast	10	51	b. of butter, 2 sugar stir-
12	Mo	4	35	7	35	Se	ts.	breast	11	39	red in, then beat 1 egg
13	Tu	4	36	7	34	8	5	heart	Mo	rn	very light, and add to it, then pour in one gill, boil-
	W	4	37	7	34	8	39	heart		21	before using. If you like
15	Th	4	38	7	33			heart	1	1	it quite sweet, put 1 in-
16	Fri		38				39	bowels	1	36	stead of ‡ ib sugar.
17	Sat	4	39	7	32	10	7	bowels	2	11	Hor sweer sauce.
18	C	4	40	7	31	10	35	reins	2	46	gravy, using but little
19	Mo							reins	2	23	flour, then add sugar and spice as your like. Le
	Tu							reins	4	1	it just boil. If you wish
	W	4	43	7	29	Mo	orn	secrets	4	43	for sour sauce, add vine- gar, or lemon juice.
22	Th	4	44	7	28	0	9	secrets	5	33	YANKEE SAUCE. One
23	Fri	4	44	7	27	0	48	thighs	6	44	cup of butter, 1 molasses 1 of water, 2 tablespoon
24	Sat	4	45	7	26	1	33	thighs	7	50	fuls of flour, a little salt
25	C	4	46	7	25	2	25	knees	8	58	and cinamon. Boil, and
26	Mo	4	47	7	24	3	24	knees	9	58	ter. If you wish it soun
27	Tu	4	48	7	23	Ris	ses	legs	10	48	add vinegar.
28	W	4	49	7	22			legs	11	35	Tomato Catsup.— Take ripe red Tomatoes,
29	Th	4	50	7	21	8	23	feet	Ev	20	slice them in glass, or
1	Fri	4	51	7	20	8	59	feet	1	3	earthen dishes, and be-
31	Sat	4	52	7	19	9	35	feet	1	45	fruit put a thin layer of
	-	-	THE WE	TO SECOND	NOCYTER!	-	-	THE CONTRACTOR	AUVENIA	CONTRACT OF THE PARTY OF THE PA	The second secon

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Third Quarter, 3 d. 9 h. 15 m. M. New Moon, 10 d. 7 h. 44 m. E. Frst Quarter, 19 d. 0 h. 17. m. M. Full Moon, 26 d. 1 h. 25 m. M.

Days   Gios & Sets   Moon   Moon's   H. W.   Boston   M. Wk.   h. m. h. m.   h. m.   h. m.   Moon's   H. W.   Boston   h. m.   Moon's   H. W.   Moon's   H. W.   Boston   h. m.   Moon's   H. W.	E		Z-d	1	200	39		Ful	1 Moon	1, 2	o a	. 1 n. 25 m. M.
M.   Wk.   h. m.   h. m   Place   h. m.	1 -								Moon's			PECEIPTS
1 C									Place.			RECEIPTS.
2 Mo	Name:	-	-		_		_		head	2	29	fine salt : let them stand
Tu 4 55 7 16 11 28 neck 4 W 4 56 7 15 Morn neck 5 Th 4 57 7 13 0 11 arms 6 Th 4 57 7 13 0 11 arms 6 Th 4 57 7 13 0 11 arms 6 Th 4 58 7 12 1 0 arms 7 21 7 Sat 4 59 7 11 1 52 breast 8 C 5 0 7 10 2 47 breast 9 48 9 Mo 5 1 7 8 3 45 heart 10 Tu 5 2 7 7 Sets heart 11 27 1 W 5 3 7 6 7 12 heart bowels 12 Th 5 4 7 4 7 41 bowels 13 Fri 5 6 7 3 8 10 bowels 14 Sat 5 7 7 2 8 38 reins 14 Sat 5 7 7 2 8 38 reins 15 C 5 8 7 0 9 6 reins 14 4 Sat 5 7 7 2 8 38 reins 15 C 5 8 7 0 9 6 reins 14 4 Sat 5 7 7 2 8 38 reins 15 C 5 8 7 0 9 6 reins 14 4 Sat 5 7 7 2 8 38 reins 12 13 Set in a cold place. It is very nice to use on fresh meats, particularly 18 W 5 11 6 56 10 45 secrets 19 Th 5 12 6 54 11 26 thighs 18 W 5 11 6 56 10 45 secrets 19 Th 5 12 6 54 11 26 thighs 19 Th 5 12 6 54 11 26										3	17	covered close 8 bours.
4 W 4 56 7 15 Morn neck 5 Th 4 57 7 13 0 11 arms 6 Fri 4 58 7 12 1 0 arms 7 21 7 Sat 4 59 7 11 1 52 breast 8 C 5 0 7 10 2 47 breast 9 Mo 5 1 7 8 3 45 heart 10 Tu 5 2 7 7 Sets heart 11 27 11 W 5 3 7 6 7 12 heart bowels 12 Th 5 4 7 4 7 41 bowels 13 Fri 5 6 7 3 8 10 bowels 14 Sat 5 7 7 2 8 38 reins 14 Sat 5 7 7 2 8 38 reins 15 C 5 8 7 0 9 6 reins 14 4 Sat 5 7 7 2 8 38 reins 15 C 5 8 7 0 9 6 reins 14 4 Sat 5 7 7 2 8 38 reins 15 C 5 8 7 0 9 6 reins 14 4 Sat 5 7 7 2 8 38 reins 15 C 5 8 7 0 9 6 reins 14 4 Sat 5 7 7 2 8 38 reins 15 C 5 8 7 0 9 6 reins 14 4 Sat 5 7 7 2 8 38 reins 12 Sat 5 14 6 51 0 13 thighs 12 Sat 5 14 6 51 0 13 thighs 12 Sat 5 14 6 51 0 13 thighs 14 Sat 5 14 6 51 0 13 thighs 15 46 Sa										4	6	
Th 4 57 7 13 0 11 arms 6 7 12 1 0 arms 7 21										5	0	minutes pour the clear
Fri 4 58 7 12 1 0 arms 7 21 then season it bigh with cinnamon, cloves, mace mutureg, allspice, and with some black pepper. Some add mustard seeds and a little red pepper also also little red pepper also Boil it a few minutes and pour out and cover close. As soon as it becomes a little cool, not cold, put it in glass bottles, and cork tight, and set in a cold place. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on strain through a coarse cloth strainer, so that the pulp may pass through a thin, coarse cloth strainer, so that the pulp may pass through a coarse cloth strainer, so that the pulp may pass through a coarse cloth strainer, so that the pulp may pass through a coarse cloth strainer, so that the pulp may pass through a coarse cloth strainer, so that the pulp may pass through a coarse cloth strainer, so that the pulp may pass through a coarse cloth strainer, so that the pulp may pass through a coarse cloth strainer, so that the pulp may pass through a coarse cloth strainer, so that the pulp may pass through a coarse cloth strainer, so that the pulp may pass through a coarse cloth strainer, so that the pulp may pass through a coarse cloth strainer, so that the pulp may pass through a day and sheet the coarse cloth strainer, so that the pulp may pass through a thin, the pulp may pass through a day and sheet the min an an little red pepper also down a little; and mustard seeds and a little red pepper also down a little; and mustard seeds and a little red pepper also down a little; and mustard seeds and a little red pepper also down a little; and mustard seeds and a little red pepper also down a little; and pulp with some black paper. Some add mustard seeds and a little red pepper also down a little; and the pulp may a lith.	1								arms	6	3	
T Sat							1	0	arms	7	21	
8 C	1	17.11	4	59	7	11	1	52	breast	8	38	cinnamon, cloves, mace
9 Mo 5 1 7 8 3 45 heart 10 40 11 27 11 W 5 2 7 7 Sets heart 11 27 11 W 5 3 7 6 7 12 heart bowels 12 Th 5 4 7 4 7 41 bowels 13 Fri 5 6 7 3 8 10 bowels 14 Sat 5 7 7 2 8 38 reins 1 13 15 C 5 8 7 0 9 6 reins 1 44 16 Mo 5 9 6 59 9 36 reins 1 44 17 Tu 5 10 6 57 10 9 secrets 18 W 5 11 6 56 10 45 secrets 19 Th 5 12 6 54 11 26 thighs 17 Tu 5 10 6 57 10 9 secrets 19 Th 5 12 6 54 11 26 thighs 19 Th 5 12 6 54 11 14 thighs 19 Th 5 12 6 54 11 14 thighs 19 Th 5 12 6 54 11 14 thighs 19 Th 5 12 6 54 11 14 thighs 19 Th 5 12 6 54 11 14 thighs 19 Th 5 12 6 54 11 14 thighs 19 Th 5 12 6 54 11 14 thighs 19 Th 5 12 6 54 11 14 thighs 19 Th 5 12 6 54 11 14 thighs 19 Th 5 12 6 54 11 14 thigh		16.00	5		7	10	2	47	breast	9	48	
10 Tu   5   2   7   7   Sets   heart   11   27   Boll it a few minutes and pour out and covered close. As soon as it becomes a little cool, not cold, put it in glass bottles, and cork light, and set in a cold place. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and pour out and cover close. As soon as it becomes a little cool, not cold, put it in glass bottles, and cork light, and set in a cold place. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and pour out and cover close. As soon as it becomes a little cool, not cold, put it in glass bottles, and cork light, and set in a cold place. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef, and in Soups. It is very nice to use on fresh meats, particularly Beef,	9	Mo	-	1	7	8	3	45	heart	10	40	add mustard seeds and
12 Th 5 4 7 4 7 41 bowels 0 5 13 Fri 5 6 7 3 8 10 bowels 0 39 14 Sat 5 7 7 2 8 38 reins 1 13 15 C 5 8 7 0 9 6 reins 1 44 16 Mo 5 9 6 59 9 36 reins 2 16 17 Tu 5 10 6 57 10 9 secrets 18 W 5 11 6 56 10 45 secrets 19 Th 5 12 6 54 11 26 thighs 20 Fri 5 13 6 53 Morn thighs 20 Fri 5 13 6 53 Morn thighs 22 C 5 15 6 50 1 7 knees 7 6 23 Mo 5 16 6 48 2 8 knees 22 C 5 15 6 50 1 7 knees 7 6 23 Mo 5 16 6 48 2 8 knees 24 Tu 5 17 6 47 3 15 legs 9 34 25 W 5 18 6 45 4 26 legs 10 24 26 Th 5 19 6 43 Rises feet 11 14 27 Fri 5 20 6 42 7 32 feet 12 0 28 Sat 5 21 6 40 8 9 head 29 C 5 22 6 38 8 47 head 29 C 5 22 6 38 8 47 head 30 Mo 5 24 6 37 9 27 neck 20 Sat 5 bovels howels 0 50 totes, As soon as it becomes a little cool, no cold, put it in glass bottles, and eork tight, and set in a cold place. It is very nice to use on fresh meats, particularly wish to have the Catsup thick, after stewing, ruble Tomatoes through a thin, coarse cloth strainer, so that the pulp may pass through.  Tomato Savee.—Pour hot water on ripe red Tomatoes, take off the paring, and slice them; put them in an iron spider or pan, previously buttered, add a little water, and stew them from 10 to 20 minutes till soft. Then, supposing you had a quart of sliced to a second set the plup may pass through.	10	Tu	5	2	7	7	Set	ts	heart	11	27	
12 Th   5	11	W	5	3	7	6	7	12	heart	Mo	orn	
14 Sat 5 7 7 2 8 38 reins 1 13 set in a cold place. It is very nice to use on fresh meats, particularly left made on the pull mould. If you wish to have the Catsup thick, after stewing, ruble Tomatoes through a thing. Sat 5 14 6 51 0 13 thighs 22 C 5 15 6 50 1 7 knees 7 6 23 Mo 5 16 6 48 2 8 knees 24 Tu 5 17 6 47 3 15 legs 9 34 25 W 5 18 6 45 4 26 legs 10 24 26 Th 5 19 6 43 Rises feet 11 14 27 Fri 5 20 6 42 7 32 feet 12 0 28 Sat 5 21 6 40 8 9 head 29 C 5 22 6 38 8 47 head 29 C 5 22 6 38 8 47 head 30 Mo 5 24 6 37 9 27 neck 20 titles, and cork tight, and cork tight.	12	Th	5	4	7	4	7	41	bowels	0	5	comes a little cool, not
14 Sat       5       7       7       2       8       8 reins       1       13       set in a cold place. It is very nice to use on fresh meats, particularly set on the particularly set on the particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on fresh meats, particularly set. In a cold place. It is very nice to use on ferchance fresh meats, particularly set. In a cold pl	13	Fri	5	6	7	3	8	10	bowels	0	39	cold, put it in glass bot-
16 Mo 5 9 6 59 9 36 reins 1 44   fresh meats, particularly leaft and in Soups. It must be made quite sall or it will mould. If you have the Catsup thick, after stewing, ruble Tomatoes through a coarse hair sieve, or strain through a thin, coarse cloth strainer, so coarse hair sieve, or strain through a thin, coarse cloth strainer, so that the pulp may pass through.  23 Mo 5 16 6 48 2 8 knees 8 21   24 Tu 5 17 6 47 3 15 legs 9 34   25 W 5 18 6 45 4 26 legs 10 24   26 Th 5 19 6 43 Rises feet 11 14   27 Fri 5 20 6 42 7 32 feet 12 0   28 Sat 5 21 6 40 8 9 head 29 C 5 22 6 38 8 47 head 29 C 5 22 6 38 8 47 head 30 Mo 5 24 6 37 9 27 neck 16   16 Head 16   16 Head 17   16 Head 18   16 Head 18	14	Sat	5	7	7	2	8	38	reins	1	13	set in a cold place. It
16 Mo       5       9       6       59       9       36 reins       2       18 must be made quite salt or it will mould. If you wish to have the Catsup thick, after stewing, rub         18 W       5       11       6       56       10       45       secrets       3       22         19 Th       5       12       6       54       11       26       thighs       4       46         20 Fri       5       13       6       53       Morn       4       46         21 Sat       5       14       6       51       0       13       thighs       5       46         22 C       5       15       6       50       1       7       knees       8       21         23 Mo       5       16       48       2       8       8       8       21         24 Tu       5       17       6       47       26       legs       10       24         25 W       5       18       6       4       26       legs       10       24         26 Th       5       19       6       42       7       32       feet       11       14         27 Fri	15	C	5	8	7	0	9	6	reins	1	44	
17 Tu 5 10 6 57 10 9 secrets 2 48 or it will mould. If you have the Catsup thick, after stewing, rub thick, after stewing,	16	Mo	5	9	6	59	9	36	reins	2	16	Beef, and in Soups. It
19 Th 5 12 6 54 11 26 thighs 20 Fri 5 13 6 53 Morn thighs 21 Sat 5 14 6 51 0 13 thighs 22 C 5 15 6 50 1 7 knees 7 6 23 Mo 5 16 6 48 2 8 knees 8 21 24 Tu 5 17 6 47 3 15 legs 9 34 25 W 5 18 6 45 4 26 legs 10 24 26 Th 5 19 6 43 Rises feet 11 14 27 Fri 5 20 6 42 7 32 feet 12 0 28 Sat 5 21 6 40 8 9 head 29 C 5 22 6 38 8 47 head 29 C 5 22 6 38 8 47 head 30 Mo 5 24 6 37 9 27 neck 20 thick, after stewing, rub the Komaioes through a coarse cloth strainer, so strain through a chiral coarse cloth strainer, so strain through a coarse cloth strainer, so that the pulp may pass through.  Tomato Sauce.—Pour hot water on ripe red Tomatoes, take off the paring, and slice them; put them in an iron spider or pan, previously buttered, add a little water, and stew them from 10 to 20 minutes till soft. Then, supposing you had a quart of sliced tomato before cooking.	17	Tu	5	10	6	57	10	9	secrets	2	48	or it will mould. If you
19 Th   5 12 6 54 11 26 thighs   3 59	18	W	5	11	6	56	10	45	secrets	3	22	
21 Sat 5 14 6 51 0 13 thighs 5 46 22 C 5 15 6 50 1 7 knees 7 6 23 Mo 5 16 6 48 2 8 knees 8 21 24 Tu 5 17 6 47 3 15 legs 9 34 25 W 5 18 6 45 4 26 legs 10 24 26 Th 5 19 6 43 Rises feet 11 14 27 Fri 5 20 6 42 7 32 feet 12 0 28 Sat 5 21 6 40 8 9 head 29 C 5 22 6 38 8 47 head 29 C 5 22 6 38 8 47 head 30 Mo 5 24 6 37 9 27 neck 2 11	19	Th	5	12	6	54	11	26	thighs	3	59	the Tomatoes through a
22 C 5 15 6 50 1 7 knees 7 6 23 Mo 5 16 6 48 2 8 knees 8 21 24 Tu 5 17 6 47 3 15 legs 9 34 25 W 5 18 6 45 4 26 legs 10 24 26 Th 5 19 6 43 Rises feet 11 14 27 Fri 5 20 6 42 7 32 feet 12 0 28 Sat 5 21 6 40 8 9 head 29 C 5 22 6 38 8 47 head 30 Mo 5 24 6 37 9 27 neck 2 11	10000		5	13	6	53	Mo	rn	thighs	4	46	
23 Mo 5 16 6 48 2 8 knees 8 21   24 Tu 5 17 6 47 3 15 legs 9 34   25 W 5 18 6 45 4 26 legs 10 24   26 Th 5 19 6 43 Rises feet 11 14   27 Fri 5 20 6 42 7 32 feet 12 0   28 Sat 5 21 6 40 8 9 head 29 C 5 22 6 38 8 47 head 29 C 5 24 6 37 9 27 neck 10 20   30 Mo 5 24 6 37 9 27 neck 17   30 Indicate through 10   Tomato Sauce.— Pour hot water on ripe red Tomatoes, take off the paring, and slice them; put them in an iron spider or pan, previously buttered, add a little water, and stew them from 10 to 20 minutes till soft. Then, supposing you had a quart of sliced tomato before cooking.	21	Sat	5	14	6	51	0	13	thighs	5	46	coarse cloth strainer, so
24 Tu 5 17 6 47 3 15 legs 9 34   Pour hot water on ripe red Tomatoes, take off the paring, and slice them; put them in an iron spider or pan, previously buttered, add a little water, and stew them from 10 to 20 minutes till soft. Then, supposing you had a quart of sliced tomato before cooking.		1	5	15	6	50	1	7	knees	7	6	
24 Tu 5 17 6 47 3 15 legs 9 34 Pour hot water on ripe 25 W 5 18 6 45 4 26 legs 26 Th 5 19 6 43 Rises feet 11 14 27 Fri 5 20 6 42 7 32 feet 12 0 legs 28 Sat 5 21 6 40 8 9 head 29 C 5 22 6 38 8 47 head 29 C 5 24 6 37 9 27 neck 21 1 26 legs 10 24 Tomatoes, take off the paring, and slice them; put them in an incomplete or pan, previously buttered, add a little water, and stew them from 10 to 20 minutes till soft. Then, supposing you had a quart of sliced tomato before cooking.		1	100							1		TOMATO SAUCE.
26 Th 5 19 6 43 Rises feet 11 14 27 Fri 5 20 6 42 7 32 feet 12 0 28 Sat 5 21 6 40 8 9 head 29 C 5 22 6 38 8 47 head 30 Mo 5 24 6 37 9 27 neck 10 24 the paring, and she are ron spider or pan, previously buttered, add a little water, and stew them from 10 to 20 minutes till soft. Then, supposing you had a quart of sliced tomato before cooking.	P. L.		1							9	34	Pour hot water on ripe
26 Th 5 19 6 43 Rises feet 27 Fri 5 20 6 42 7 32 feet 12 0 19 ously buttered, add a little water, and stew them from 10 to 20 minutes till soft. Then, supposing you had a quart of sliced tomato before cooking.	1000	1							()			
28 Sat 5 21 6 40 8 9 head 29 C 5 22 6 38 8 47 head 30 Mo 5 24 6 37 9 27 neck 211 coulsy buttered, add a little water, and stew them from 10 to 20 minutes till soft. Then, supposing you had a quart of sliced tomato before cooking.									1	100000		them; put them in an
29 C 5 22 6 38 8 47 head 1 26 soft. Then, supposing 30 Mo 5 24 6 37 9 27 neck 2 11	10000	1								1		ously buttered, add a lit-
29 C 5 22 6 38 8 47 head 1 26 soft. Then, supposing you had a quart of sliced tomato before cocking.	100											from 10 to 20 minutes till
tomato before cooking.	100000								1000			soft. Then, supposing
31 Tu   5 25 6 35 10 11 neck   2 54 add a tablespoonful of	-						-				17.	tomato before cooking.
	31	Tu	5	25	6	35	10	11	neck	2	54	add a tablespoonful of

Third Quarter, 1d. 4h. 30 m. E. New Moon, 9 d. 11 h. 3 m. M. First Quarter, 17 d. 2 h. 37 m. E. Full Moon 24 d. 9 h. 41 m. M.



Lun	TAT	001		54 (	1. 5	11.	41 m.	IVI.		
D. Days	D:-	SU.			Ivio		Moon's		W.	Proping
M. Wik.	h.			m.		m.	Place.	h.	ston.	RECEIPTS.
1 W	5	26	6	33	10	58	arms	3	42	butter, a teaspoonful of
2 Th	5						arms		32	salt, a little black pepper,
3 Fri	5						breast	5	37	and three crackers pounded fine. Mix well and it
4 Sat	5						breast	7	0	is nice with meats; when
5C	5	30					breast	8	20	cold it is good with bread and butter. Some pre-
6 Mo	5	31	6	25	2	37	heart	9	34	fer it without the crack- ers, and many add sugar
7 Tu	5	32	6	23	3	35	heart	10	25	and cayenne pepper. And
8W	5			22		33	bowels	11	7	some, instead of crack- ers, toast slices of wheat
9 Th	5	34	6	20			bowels		42	bread, butter them, lay
10 Fri	5	35					bowels		rn	them in the dish and pour the sauce over them
11 Sat	5	36	5	16	7	9	reins	0	15	while hot.
12 C	5	37	6	15	7	39	reins	0	44	DRIED TOMATOES
13 Mo	5	38	6	13	8	10	secrets	1	15	Pare, slice and dry the Tomatoes on earthern,
14 Tu	5	39	6	11	8	44	secrets	1	46	glass, or smooth wood.
15 W	5	40	6	9	9	23	secrets	2	15	Put them in a tight bag and hang in a dry place
16 Th	5	41	6	8			thighs	2	49	or lay in a close drawer. When wanted, add water
17 Fri	5	42	6	6	10	56	thighs	3	24	stew and prepare as
18 Sat	5	44	6	4	11	52	knees	4	8	above.
19 C	5	45	6	2	Mo	orn	knees	5	8	TOMATO FOR WINTER
20 Mo	5	46	6	1	0	54	legs	6	28	slice the tomatoes, stew
21 Tu	5	47	5	59	2	1	legs	7	51	them thoroughly in iron;
22 W	5	48	5	57	3		feet	9	7	when tender, add salt so as to be rather too salt
23 Th	5	49	5	55	4	26	feet	10	3	for present use, put it in glass jars, or bottles and
24 Fri	5	50	5	53	Ris	ses	head	10	51	cover tight. When want-
25 Sat	5	51	5	52	6	40	head	11	34	ed, put some in a pan, add water, butter, pepper
26 C	5	52	5	50	7	21	neck	Ev	19	sugar, and cracker to suit
27 Mo	5	53	5	48	8	4	neck	1	4	the taste. Eat hot with dinners.
28 Tu	5	54	5	46	8	52	arms	1	48	FRIED TOMATO. Fry
29 W	5	56	5	44	9	43	arms	2	32	some slices of pork, pour
30 Th	5	57	5	43	10	38	arms	3	19	off part of the fat, then

toes, and fry as you would apples.





New Moon, 9 d. 4 h. 23 m. M. First Quarter, 17 d. 2 h. 57 m. M. Full Moon, 23 d. 6 h. 52 m. E. Third Quarter, 30 d. 5 h. 12 m. E.

										100	
D. of	Days			UN	Sets.		ses.	Moon's	H.	W.	
	W'k.				. m.		m.	Place.	h.	m	
1	Fri	5	58	5	41	11	34	breast	4	11	T
9	Sat	5	59	5	39	Mo	rn	breast	5	14	TOMATO SALAD. Pare without scalding, ripe
	C	6	0		37			heart	6	35	tomatoes, slice them and
	Mo	6			36	1		heart	7	56	eat with pepper and sugar and vinegar.
	Tu	6			34			bowels	9	8	
	W	6			32			bowels	1000	0	Scald and peel the toma-
											toes, cut them across the
THE REAL PROPERTY.	Th	6		5	31	4		bowels		39	middle, lay the flat side
	Fri	6			29			reins	The Table	14	on a gridiron, and cook over slow coals till crust-
-	Sat	6	7		27	Set		reins	11	44	ed a little; then turn
10		6	8		26			secrets			slowly till soft; salt, and
-	Mo	6	-		24	6		secrets	1000	1	butter them and pepper
12	Tu	6	10	5	22	7	23	secrets	0	47	if you choose. A very
13	W	6	11	5	21	8	4	thighs	1	17	THE PROPERTY OF STATE
14	Th	6	13	5	19	8	51	thighs	1	48	Tea. Scald, peel, and
15	Fri	6	14	5	17		43	knees	2	21	slice the tomatoes; when
16	Sat	6	15	5	16	10	41	knees	23	59	cold, add refined white sugar and cream, if you
17			16					knees	3		choose.
-			17					legs	1 miles	40	TOMATO PRESERVE.
	Tu		19		11			legs	1000	57	Scald and peel toma-
1	W		20		9			feet		23	toes, weigh them, stew
100	Th								100		of water; when tender,
No.	0.00		21		8			feet		39	add an equal weight of sugar, simmer well to-
	Fri	1	22		6			head		36	gether and pour into stone
1.00	Sat	1	23	1	5			head	100000	26	or glass jars. Slices of
24		1	25		3			neck	1000	12	for cake, improve it
	Mo		26		2			neck		57	and some add raisins.
26	Tu	6	27	5	0	7	31	arms	Ev	44	Some prefer the golden or yellow tomatoes, as
27	W	6	28	4	59	8	26	arms	1	28	they are less acid than
28	Th	6	30	4	58	9	24	breast	2	11	the red.
29	Fri	6	31	4	56	10	23	breast		57	MANGOES. Take small
30	Sat							heart		47	green muskmelons, scald them in salt and water
31								heart	1		
7			-	-	nintra t	1		ricart	1	11	before opening, then take out the inside, and scald

New Moon, 7 d. 10 h. 27 m. E. First Quarter, 15 d. 1 h. 31 m, E. Full Moon, 22 d. 5 h. 20 m. M. Third Quarter, 29 d. 11 h. 38 m. M.



TO I	17		CT	N.T.					-		
	Days	D.	ses 8		into		oon ses.	Moon's Place.		W	RECEIPTS.
		b.			m.		m.		h.	ton.	RECEIPTS.
1	Mo	6	35	1	52	0		heart	5	54	
	Tu		36			1		bowels	7	14	the melons three days in
						1000			Kora o	1	succession, when cold, wipe them dry, and fill
1	W	6	37			2		bowels	8	26	them with small cucum-
	Th	1.00	38			3		reins	9	25	bers, spices, mustard
5	Fri	6	40	4	47	4	8	reins	10	7	seeds, shreds of horse- radish, and if you like,
6	Sat	6	41	4	46	5	5	reins	10	44	some small onions. Scald
7	C	6	42	4	45	Se	ts	secrets	11	17	the vinegar, with a small
8	Mo	6	44	4	44	5	22	secrets	11	50	on the melons and cover
9	Tu		45			6		thighs	Mo		close.
	W		46					thighs		21	PICKLED CUCUM-
	Th										BERS. In picking cucum-
11	100		47					thighs	11000	54	bers, cut them off with a sharp knife so as to re-
The same	Fri		49			0.000		knees	1	27	tain a piece of the stem
	Sat		50					knees	2	2	on each pickle. Scald them with a weak brine
14	C	6	51	4	38	10	39	legs	2	42	three days successively;
15	Mo	6	52	4	37	11	45	legs	3	28	then put pulverized cin-
16	Tu	6	54	4	36	Mo	orn	feet	4	23	namon, cloves, nutmeg, allspice, and if you like,
17	W	6	55	4	35	0	54	feet	5	31	pepper and mustard, in a
The state of	Th	6			34			head	6	50	bag, (leaving room for them to swell,) put it in
	Fri	6			33			head	8	4	the vinegar, heat it adding
	Sat				32			neck	9	8	a small piece of alum; pour on the cucumbers,
		6							10000		previously drained from
21		7			32			neck	10	3	the brine, and cover tight.
22	Mo	7					ses	arms	10	54	Horseradish and green grapes improve the pick-
23	Tu	7	2	4	30	6	8	arms	11	41	les. Stir them daily and
24	W	7	4	4	30	7	6	breast	Ev	26	the vinegar will not need scalding so often. The
25	Th	7	5	4	29	8	7	breast	1	11	vinegar should not be
10000	Fri	7	6	4	29	9	8	breast	1	55	very sharp at first, but add
	Sat	7			28			heart	2		sharper after the first fortnight.
28		7			28			heart	3	24	
- I berein	1	100							1		BEEF AND BACON
1	Mo	7		1	27	Mo		bowels		14	BRINE. Take 6 gallons water, 14 lbs Rock Salt.
	Tu	17			27	0		bowels		0	13 ounces of Saltpetre, 4
oz.	Salæ	rati	us, S	lbs	s of	Sug	ar or	2 qts. M	olas	ses.	Boil, skim, and when cold



New Moon, 7 d. 3 h, 47 m. E. First Quarter, 14 d. 10 h. 42 m. E. Full Moon, 21 d. 5 h. 24 m. E.

All	uning.	Will s	Co-	/	,	Thi	rd Qua	rte	r, 2	9 d. 9 h. 4 m. M.
D. Davs	D.		IN		Mo		Moon's	H.	W.	
of of W'k.	h	ses &		ets.	Ris		Place.		ton.	RECEIPTS.
1 W	7		-	26	1	-	reins	6	17	
2 Th	7			26	2		reins	7	23	pour on the meat, previ- ously packed, with a tri
3 Fri	7	-		26	2		reins	8	28	fle of salt between each
4 Sat	7			26	3		secrets	9	26	The same compound
5 C	7			25	3		secrets	10	10	for Bacon, or if you
6 Mo	7			25		-	thighs	10	49	choose, put 12 instead of 14 lbs. of salt. Let the
7 Tu	1								26	Bacon remain in the brine 6 weeks; then smoke it
8 W	7			25			thighs			with bits of green walnut
	7		-	25				Mo		wood. The smoke ought
9 Th	7			25			knees	0	1	flue 8 or 10 feet from
10 Fri	7			25			knees	0	38	where the Bacon is hung so that it need not strike
11 Sat	7			25			legs	1	15	the meat when very hot.
12 C		22					legs	1		When it is smoked suf-
13 Mo	7						feet	2	32	ficiently, it may be put back in the brine, taking
14 Tu							feet	3	18	care to keep it pure and
15 W	7				Mo	rn	head	4	9	covered close; or wipe the pieces dry, whitewash
16 Th	7	25	4	26			head	5	7	them, roll them in thick
17 Fri	7	26	4	26	2	12	head	6	17	paper, and pack in char- coal, in a cool, dry place,
18 Sat	7	27	4	27	3	22	neck	7	29	or put the Bacon in thick
19 C	7	27	4	27	4	32	neck	8	40	bags, white washed, and hung in a cool, dry place.
20 Mo	7	28	4	28	5	39	arms	9	53	Some prefer to roll it in
21 Tu	7	29	4	28	Ris	ses	arms	10	36	thick papers and pack in cold ashes, thinking it is
22 W	7			29			breast	11	27	thereby made more tend- er, as well as secure from
23 Th	7	30	4	29			breast	Ev	14	flies.
24 Fri	7	30	4	30			heart	0	59	TO KEEP PORK Pack
25 Sat	7			30			heart	1	39	it with plenty of good rock salt; make a brine
26 C	7				9		bowels	2	20	of the same, as strong as
27 Mo		31			1100		bowels	3	1	it can be made with boil- ing water, cool, and pour
28 Tu							bowels	3	41	on the meat. Some put
29 W							reins	4	24	an ounce of nitre to ev-
30 Th				34						ery two gallons of water
31 Fri				35			reins	5	11	FOR COLDS. Take a spoonful of Browder's Si-
orlin	1	02	4	99	1	42	secrets	6	12	rup before eating.
		THE REAL PROPERTY.	MESA		AND NO.	CHEMINO	16	-	ACCUMULATION OF	MORALES AND DESCRIPTION OF THE PROPERTY AND ADDRESS OF THE PARTY AND AD

# DR. BROWDER'S COMPOUND SIRUP OF Indian Turnip!

For the cure of Consumptions, Coughs, Colds, Spitting of Blood, and all other Complaints of the Chest.

This medicine, which, from its curative properties, has acquired great popularity wherever it has become known, was invented by Doctor JONATHAN BROWDER, of Louisville, Ky. who was, at the time of its invention, a Medical practitioner of great skill and repute in the State of Illinois. He had a violent Cough, and his Chest became so affected as to cause the most alarming fears of the result. After using the customary medicines without obtaining relief, he commenced a series of experiments, which resulted in the invention of this valuable Compound, by which he was restored from great debility, and disease supposed to be incurable, to perfect health. Subjoined are the remarks of Dr. Browder himself, on the first presentation of his Compound to the public.

On account of the many nostrums claiming universal medical qualities, the subscriber has felt some hesitation in bringing the claims of his medicine before the public. He is aware that, in his present undertaking, he will be styled by the ungenerous a quack, and his medicine, (be its qualities ever so good,) quackery; yet this will no longer restrain him from afording to the afflicted the means of sure relief if they

resort to his remedy in time.

The Compound Sirup of Indian Turnip, is in itself a certain remedy for inflammation of the pectoral organs, which, though slight at first, (as in common colds,) often results in consumption. His experience authorizes him in putting his discovery in competition with all the multitudinous array of panaceas that meet the public eye, confident that a fair trial will result, in all cases, in the same attestations of its sovereign medical qualities that have been given to him by those who have attested its worth by use.

The most delicate lady, in every condition of life, may use this Compound without the slightest risk or inconvenience. And in all cases of Diarrhæa, Summer Complaints of ordinary character, it seldom, if ever, fails to produce the desired beneficial effect. Duly appreciating the merit of other medicines, and without detracting in the least from the medical practitioner, this remedy is offered to the world as the best, safest and surest remedy for all affections of the Lungs and chest, that has ever made its appearance. He has in his possession the certificates of hundreds, who, after spending money, and almost bereft of hope, have resorted to him for relief and found it.

Physicians are invited to use it in Pulmonary affections, and in all cases where cough is left after measles.

JONATHAN BROWDER.

As further evidence that this medicine is all that it is represented to be, and entitled to the confidence of the public and especially of those who are afflicted with any of the diseases which it is designed to remedy, I would ask attention to the following testimonials of Physicians and others, especially to those of Dr. CYRUS WASHBURN, of Vernon, Vt., and Dr. JOS. N. BATES, of Barre, Mass.

### Testimonials.

Letter from Dr. CYRUS WASHBURN, Vernon Vt. Vernon, Vt., Jan. 1st, 1846.

MR. WILLIAM A. EGERY, Boston—Dear Sir:—From many years constant use of "Browder's Compound Sirup of Indian Turnip," and from remarkable instances of its apparently salutary efects in threatening symptoms of Consumption, from Colds Phlegm, Hoarseness, Asthma, Coughs, Expectorations of blood and pus, and Irritations of the Chest, and branches of the air vessels of the Lungs, accompanied with paleness, debility, pains and emaciation, I am induced to believe it to be a very useful remedy in those complaints, and far superior to the pretended panaceas of high sounding foreign names. Empiries and imposters too often gull the unfortunate by promising to cure incurable diseases. Dr. J Browder, of Louisville, Ky., by superior skill and discernment, and by long and successful practice, has invented, and by himself and numerous agents, has put in useful practice this laudable Composition, far surpassing in usefulness, the multitudinous, pretended cure-alls of the present day.

Not wishing to detract from other u eful remedies of regular and candid Practitioners, Dr. Browder's Compound is offered to the world, when seasonably and judiciously administered, as the best and most effectual remedy for affections of the Lungs and Chest, under all the various circumstances of human life, that has ever been discovered and administered to suffering humanity. The worthy Inventor possesses numberless certificates of worthy Physicians and benefited Patients, who have witnessed and experienced its salutary effects, after spending their substance, and risking their lives for naught. Physicians are respectfully invited to prescribe it in pulmonary affections and diseases of the Chest, and judge of it according to its deserts.

In prescribing this Sirup, to the extent of very many dozens of Bottles, in affections of the Chestand Lungs, I have never discovered any ill effects from its use, but generally, when seasonably adminstered, immediate and permanent relief from difficult respiration and pains, and in many instances apparently leading to returned and confirmed health, with positive assertions of some that, "that the Sirup preserved them from their own funerals and made them Respectfully your Frend, &c ..

CYRUS WASHBURN.

### Certificate from JOSEPH N. BATES, M. D.,

Barre, Massachusetts.

This may certify that I have frequently used and prescribed, "Dr. J. Browder's Compound Sirup of Indian Turnip," and can with pleasure assert that it has proved, in all cases, when judic ously prescribed, a safe, salutary, and extremely valuable remedy; -and I take pleasure in recommending the remedy to professional brethren as a valuable adjunct to our remedies for diseases of the Chest of a chronic character. JOSEPH N. BATES, M. D.

Barre, Ms., Jan. 2d, 1846.

Letter from MR SPENCER FIELD, Barre, Mass. Barre, Ms., March 17th, 1846.

MR WILLIAM A. EGERY, Boston-Dear Sir :- I feel it a duty I owe to you as well as to the public, to state that I have reason to regard "Dr Browder's Compound Sirup of Indian Turnip," as the best and safest remedy for the diseases for which it is recommended, of any now before the public. To "Dr. Browder's Compound Sirup of Indian Turnip," I am indebted, as I believe, for the preservation of the life of Mrs. Field and her restoration to comfortable health, from a state of feebleness and debilty, occasioned by a severe Cough, Bronchitis, and difficulties of the Chest and Lungs, which for a long period, had baffled the skill of our best physicians. The usual remedies having failed to produce relief, Dr. Joseph N. Bates of this place, prescribed "Dr. Browder's Sirup," which she commenced taking and having obtained essential relief from the first Bottle, she persisted in its use, till her difficulties yielded to its potency, and she is now blessed by that most invaluable of blessings

I can with cheerfulness and great confidence in its beneficial properties, recommend a faithful trial of it to all who may be afflicted with any of the diseases it professes to heal or alleviate.

SPENCER FIELD. Respectfully yours, &c.,

### Statement of MR. CLARK S. BIXBY.

BARRE, Ms., Jan. 6th, 1846.

In the Fall of 1843, my wife was attacked with a severe cough. All the remedies usually resorted to for such cases were used to no purpose and I became somewhat alarmed for the result. From the representations of friends she was induced to try Browder's Sirger, and took a bottle and used it according to the directions prescribed. It produced almost instant relief. Since then I have had it constantly in my house and in constant use when any of my family have been attacked with Coughs or Colds, and it has always proved a good remedy.

CLARK S. BIXBY.

### Statement of MR. GROVER SPOONER.

Barre, Mass. June 8, 1846.

Mr Wm. A. Egery, Boston—Dear Sir, Having had occasion to use Dr. Browder's Compound Sirup of Indian Turnip in my family some time since, on account of a very severe and alarming hoarseness and cough with which Mrs. Spooner was for a long time afflicted, I can most cheerfully say that by the use of two or three Bottles of the Sirup, which was recommended by a friend, she was restored from great debility and suffering to strength, and her hoarseness and sough entirely removed. I keep the Sirup constantly in my family, and do not hesitate to say, that I regard it as the best of remedies now before the public for all it professes.

GROVER SPOONER.

### Letter from Mr. CHARLES F. FIELD.

Northfield, Ms., Dec. 24th, 1845.

Mr William A. Egery, Dear Sir: In September 1842, I was much emaciated in consequence of severe fixed pains, and soreness in my left side and Chest, with dangerous Cough and expectoration of Phelgir and pus After trying various medicines, prescribed by judicious Physicians, without any abatement of my distress, very fortunately for me, "Browder's Sirup" was recommended and provided by a friend which I used as directed on the containing Bottles, and soon found evident relief, by the abatement of pains, cough, and spitting. I persevered in its beneficial use and during that Autumn and Winter, I swallowed about two and a half Bottles of the Sirup, and occasionally, ever since, on occurrence of Cold or Cough, I have used it freely myself, and have often administered it to other members of my family, and neighbors, with charming effects. I have not since been destitute of that blessing, and am determined to have it on hand, if practicable; as I am positive it has been the means of saving my life, and of restoring me to good health. I am now in my fifty-second year; and after long debility and uselessness, I assure you I never performed more hard work in any one year of my laborious life, than have during the last year; Thanks to "Browder's Sirup," for restored health and what usefulness I have.

Respectfully yours, &c., CHARLES F. F1ELD.

### Letter from Mr TIMOTHY RICH,

Deacon of the South Baptist Church, Boston.

Dr. J. Browder—Dear Sir: I feel as if I was doing a public benefit in acknowledging the benefits my wife has experienced from the

use of your invaluable "Compound Sirup." For many years, she has been seeking relief from every thing that was recommended for Coughs and great distress in her Lungs; and none of them afforded her relief until she was persuaded to take some of your Sirup. I have seen its benefits in many other cases and can honestly say, I do believe it the best Medicine in use for all it professes to do.

Very Respectfully yours, &c.,

Boston, Dec., 1845.

TIMOTHY RICH, No. 5, Water-St.

#### Letter from Mr JOSEPH UNDERWOOD.

South Boston, Dec. 29th, 1845.

Mr Egery—Dear Sir: I feel it a duty I owe to those afflicted, as I have been, with a racking Cough and great difficulty of breathing, and many afflictions of the Stomach, to acknowledge the benefits I have received from the use of "Dr. J. Browder's Compound Sirup;" and I can truly say, I think it the best Medicine in use for all complaints of the Chest.

JOSEPH UNDERWOOD.

### Certificate of Mr. CAHILL TOLMAN.

This is to certify, that I had been troubled with bad coughfor several years, and that I had used a long routine of articles without any relief, until I received of Mr Egery some of Dr. J. Browder's Sirup of Indian Turnip, (which was about 6 months ago,) and am now entirely well of it; and I can say that it was that which cured me of my cough; and I can heartily recommend it as being, in my estimation, the best medicine, by far, of any now in use.

CAHILL TOLMAN.

### Certificate of Mr JAMES M. CUTTER.

Fitchburg, Jan. 19, 1843.

This is to certify, that I have been troubled with cough for several years, and have used a long routine of medicines, without effect, until within the last four months, when I got of Mr Egery, a bottle of Dr. J. Browder's Compound Sirup of Indian Turnip; which I can say has done me more good than any other medicine that I ever used.

JAMES M. CUTTER

Hundreds of letters and certificates of a similar character to the above, might be added, but I deem it unnecessary to publish them, relying rather upon the virtue of the "Sirup," which is a sure, safe and convenient remedy, for the diseases it is designed to cure, or greatly mitigate, as the best testimonial of its excellence. Having made arrangements with Dr. Browder, the Inventor of this invaluable medicine, by which I have the sole proprietorship of it for this section of the country, I offer it to the public, in the fullest confidence, that if the afflicted will try it, they will find it efficacious, and bless the Inventor and all those who

have been instrumental in furnishing them with the means of preserving their lives and restoring them to

the richest of blessings, good health.

The principal Traders in all the towns and villages in New England, some of the Middle and Western States, I have made arrangements to supply, by Distributing Agents, who will leave their address with those with whom they leave the medicine. All orders addressed to them, or the undersigned at South Boston, will be promptly attended to.

WILLIAM A. EGERY.

South Boston, Jan'y 12th, 1846.

### Agricultural Recipes.

Tomato Pickles. Take the tomatoes when two-thirds ripe—prick them full of holes with a fork; then make a strong brine, boil and skim it. When cool, put your tomatoes in, let them remain eight days, and then take out and put them in weak vinegar. Let them lay twenty four hours; then take them out, and lay a laying of tomatoes, then a thin laying of onions, with a teaspoonful each of cinnamon, then pour on sharp vinegar. You may put them in jars if you like.

Green Cornstalks make Rich Milk. At a late meeting of the Farmers' Club in N. York, Mr. Morris, of Morrisania, stated that he kept a dairy of 125 cows, to supply the New York market with milk. That he feeds them on green corn. He sows his corn broadcast, and says it makes better and richer milk than any other feed he has used; and there can be no doubt but that it produces more provender than any other vegetable.

Mr. Morri's statement coincides with our notion. So much saccha-

rine matter as cornstalks yield must make rich milk.

Fruit Trees An excellent plan for preventing young fruit trees from becoming hide-bound and mossy, and for promoting their health and growth, is to take a bucket of soft-soap, and apply it with a brush to the stem or trunk, from top to bottom; this cleanses the bark and destroys the worm or the eggs of insects; and the soap becoming dissolved by rains, descends to the roots, and causes the tree to grow vigorously.

To Save Oats in Feeding Horses. Bruise or crush your oats in a mill, or otherwise, as convenient, and your horse will become fatter on hatf his usual allowance then on double the quantity unprepared. If you cannot bruise the oats, pour hot water on them, and let them soak for a few hours.

Spruce Beer. Cold water, 10 gallons; boiling do. 11 galls. Mix in a barrel, and add 30 lbs. molasses and 1 oz. or more essence of spruce. Add a pint of yeast. Bottle in two or three days.

Staggers in Horses. Bleed freely; give a mash twice a week, composed of one gallon of bran, one table-spoonful of sulphur, one teaspoonful of salt-petre, one quart of boiling sassafrass tea, and an eighth of an ounce of assafætida. Do not let the horse have any cold drink for half a day afterwards.

To relieve Colic in Horses. Rub spirits of turpentine on the breast of the horse, and if he be drenched with it, also, he will be relieved. Horses should never be put to severe work on a full stomach; more horses are hurt by hard driving after a full feed, than by a full feed after hard driving.

A Cure for the Scouring in Calves.—Take a table spoonful of finely powdered chalk and a like quantity of ground ginger, put it in a bowl, pour boiling new milk on it, say half a pint, stir it well and then give this dose about milk-warm, night and morning, to the calf, and in nine cases out of ten two doses will be sufficient to stop the disease.

Corn being frozen severely, before or after it is gathered, if not well dried previous to being frozen will not vegetate—a circumstance that should be known to every one, saving their seed corn.

Tame ducks are very useful for destroying the black caterpillars, grass-hoppers, slugs and snails, that infest turnip fields, into which they may be very advantageously turned, as they will devour vermin without injuring the crops.

Wash for Trees. The best wash for the bodies of young trees is lye made out of ashes or potash; one pound of potash will be enough for one gallon of water. This should be applied with a brush or swab to the body of the tree in the month of July, for this is the season in which insects lay their eggs on the body and at the roots of the tree. This wash will entirely destroy all the moss on the body, all the lice and eggs and young worms that come in contact with it. The wash is much preferred to lime wash, and it is a vegetable substance; and it will not close the pores of the wood as lime will. It has been long tried by the best orchardists, and has never been known to injure the apple tree, when made as above directed.

Sheep. Let the ewes which are in lamb be well attended to and receive, daily, a portion of bean or other meal salted regularly, and receive also a mixture of tar and salt or pine bows to browse upon.

On Sows devouring their Offspring. It has been found that when hogs run at large, seeking various condiments as they please, they do not devour their young. Allow the sow as much room in the yard as convenient, and throw in fresh, pure earth, if there be not a supply; and if she be limited to a small space, where there are no green vegetables, give her weeds and grass sods, also charcoal and rotten wood.

To Destroy Insects on Vines. Soft soap, two pounds; flour of brimstone two pounds; powdered tobacco two pounds. Boil for half an hour in six gallons of water; apply lukewarm.

### BEWARE

OF

# COUNTERFEITS!

The great popularity and extensive sales of this Sirup have induced some individuals to attempt to counterfeit it and palm it off upon individuals and the community as genuine—thus endeavoring to avail themselves of the great skill of the inventor of the genuine Sirup, and by a gross imposition upon the afflicted who are induced to resort to Dr Browder's Sirup as a means of relief—reap an unmerited harvest. To put people on their guard, and prevent this imposition, the proprietor would caution all persons against purchasing Dr. Browder's Sirup of Indian Turnip of any one except the regularly authorized SELLING AGENTS, who will be supplied with the Sirup by DISTRIBUTING AGENTS, who will not hereafter be permitted to sell in their travels for supplying the regular Selling Agents in their respective districts, a single bottle to ANY ONE. If, therefore, any individual, in whatever garb he may appear, or with whatsoever professions of honesty upon his lips, offers to sell a bottle of Dr. Browder's Compound Sirup of Indian Turnip, be assured he is a wolf in sheep's clothing. The distributing Agents, themselves, are not authorized to sell-and the genuine article can be obtained only of the Selling Agents in the different towns and villages-and of them only.

Every Bottle of the genuine has "Dr Browder's Sirup of Indian Turnip," in raised letters on the glass, with a label bearing the WRITTEN SIGNATURE of WM.A. EGERY, the proprietor.